



CUCINIAMO

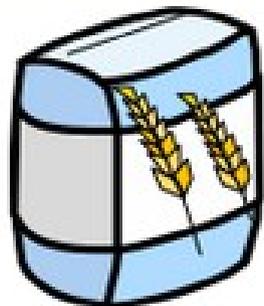
INSIEME



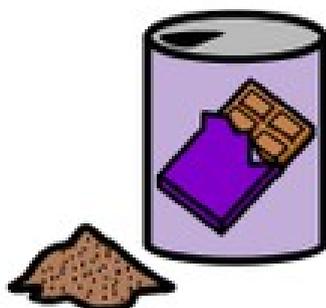
LA TORTA AL CACAO



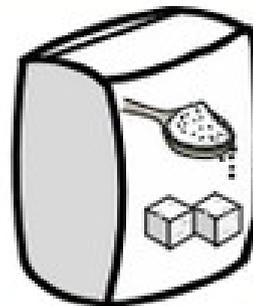
## INGREDIENTI



200 GRAMMI  
DI FARINA



50 GRAMMI  
DI CACAO



200 GRAMMI  
DI ZUCCHERO



200 ML DI LATTE



2 UOVA



100 ML  
DI OLIO DI SEMI



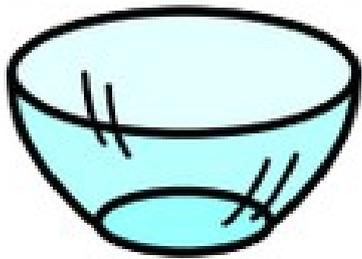
1 BUSTINA  
DI LIEVITO



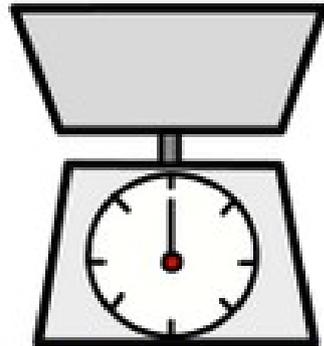
ZUCCHERO A  
VELO



## STRUMENTI



**CIOTOLA**



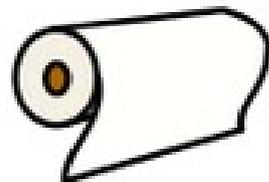
**BILANCIA**



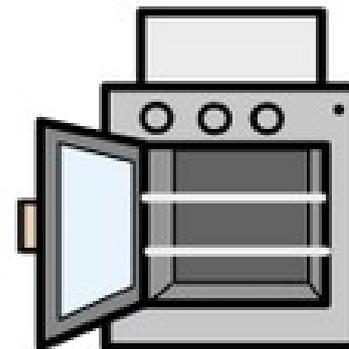
**FRUSTA**



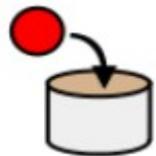
**TORTIERA**



**CARTA FORNO**



**FORNO**



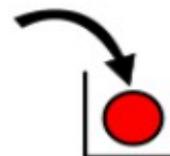
METTI



LA



CARTA FORNO



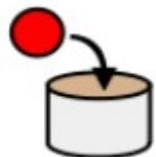
NELLA



TORTIERA



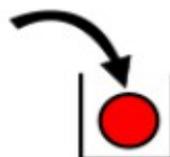
E



METTI



L'IMPASTO



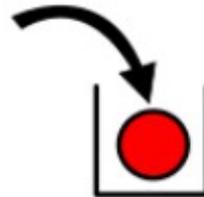
NELLA



TORTIERA|



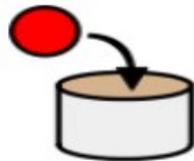
ROMPI LE UOVA



NELLA



CIOTOLA



METTI

**200**

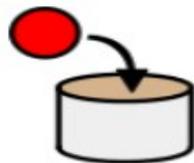
200



ML



DI LATTE



METTI

**100**

100



ML



DI OLIO|



MESCOLA



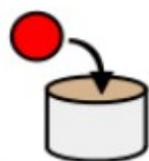
CON



LA



FRUSTA



METTI

**200**

200



GRAMMI

>



ZUCCHERO

+



FARINA



METTI

▶



LIEVITO

+

**50**



50 GRAMMI

>



CACAO



MESCOLA



CON



LA

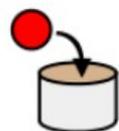


FRUSTA



      **180**  
METTI LA TORTA IN FORNO A 180 °C

**+**  **30** **35**   
E ASPETTA 30 - 35 MINUTI



METTI



LO



ZUCCHERO A VELO



E



BUON



APPETITO